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Canning Club Demonstration Problem VI Meat Canning - Judging Canned Meat : Extension Circular 9-26-2

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1933

Nebraska
COOPERATIVE EXTENSION WORK
IN AGRICULTURE AND HOME ECONOMICS
U. of N. Agr. College & U. S. Dept. of Agr. Cooperating
W. H. Brokaw, Director, Lincoln

Extension
Circular
9-26-2

CANNING CLUB DEMONSTRATION
Problem VI

MEAT CANNING - JUDGING CANNED MEAT

Reasons for Canning Meats

There are several reasons why meat should be canned on the farm where it is raised and also in town where people have a chance to buy it in quantities from the producer. Perhaps the most important reason is economy. At butchering time it is a temptation to use meat extravagantly because most people like it fresh better than when cured.

If the weather suddenly turns warm, meat is likely to spoil. Canning keeps it indefinitely and preserves the natural flavor. This makes it possible to serve fresh meat during the summer months and gives a better variety in the diet, thruout the year.

For those who raise poultry it is profitable to can the surplus male birds in the summer and fall. This preserves the meat when it is best for eating, and also saves the expense of feeding unprofitable chickens during the winter.

By canning meats in the fall and winter, we can keep our jars busy thruout the whole year. They are no longer merely "fruit jars" because we are using them for vegetables and meats as well.

If your mother has canned chicken you know how convenient it is to have a supply on hand whether you live near a market or not. It is always ready, and when unexpected company arrives, a chicken dinner can be prepared in a very short time.

Precautions in Canning Meats

Meat canning has been considered difficult because like vegetables, it is necessary to observe carefully every step in the canning process. The government recommends that club members do not attempt the canning of meats until they have canned fruits and vegetables successfully.

The condition of the animal before slaughtering and the care of the meat afterward are both very important. Meat should never be canned unless it is fresh and from healthy animals. Sometimes people think that the heat used in canning meat will make it "safe" and wholesome even tho the meat has started to spoil. This is not true. Certain disease-producing bacteria are probably killed by the canning process, but meat should not be canned unless it is in prime condition. Animals should not be exhausted or bruised before killing. If exhausted or excited, it is difficult to thoroly bleed the carcass.

If sanitary methods are not employed in caring for the meat after killing, it is easily infected. The intestinal contents should never be allowed to come in contact with the meat. It is very essential that meat be properly bled, cooled, and stored. The carcass should hang twenty-four hours before cutting to make sure that the animal heat has gone. The temperature of the storage room should be from 32 to 36 degrees F. This temperature is not low enough to freeze the meat, but is low enough to stop the action of ferments. If their action is not stopped, they

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E.C. 9-26-2

will in time spoil the meat. It is very important that the temperature be kept the same. Alternate freezing and thawing is bad for the meat.

You perhaps have heard people say that frozen meat should not be used for canning or curing. This means that meat while frozen or partly thawed should not be canned or cured, and the reason is plain. In this condition, the heat cannot penetrate the canned meat freely, nor can the brine penetrate the meat evenly. It requires considerable time for frozen meat to thaw to the center, when canned in the water bath. If the meat is thoroly thawed after freezing, it may be canned and may be a little more tender, as freezing helps to soften the connective tissue. There is a small loss of albuminous material and extractive salts when frozen meat thaws. The loss may be reduced if the meat is thawed slowly.

Expert food chemists tell us that it is dangerous even to taste spoiled food and that all foods which have a questionable odor should be destroyed.

"Officials of the Bureau of Chemistry, U. S. Department of Agriculture, say that Botulinus poisoning is caused by eating spoiled food infected with the bacillus botulinus. All spoiled food does not contain this poison. But any spoiled food even tho the spoilage is slight, may contain it. For this reason all food showing even the slightest unnatural odor, unnatural color, swelling of the tin container, signs of gas, or any evidence of decomposition, whatever, should be discarded."

One of the most important precautions therefore is this: Never can or use in any way, meat that is spoiled or suspected of being tainted.

See Precautions circular at the back of this problem.

Importance of Testing Jars

Have you heard people say, "These jars are new; they do not need testing", or "These jars were all right last year; they do not need testing"? The answer we make to such people is that all jars should be tested before using. The fact that jars are new or that they sealed tightly last year does not mean they are tight seals now. Years ago the statement was made that 90 per cent of all spoilage was due to poor rubber rings and defective lids. Improved rubber rings and jars are now on the market, so much of our spoilage at the present time is due to lack of testing jars or to careless testing. If the seal is imperfect for any reason, products will not keep. Thus the testing of jars is one of the most important steps in canning.

Each year we have more spoilage than we should have in our 4-H canning club exhibits, so we are asking club members to be more careful in testing jars. The following directions taken from Problem I are included in this problem so they may be reviewed before the meat is canned.

Testing and Boiling Jars

I. Test, wash and boil jars, lids and rubbers.

A. Testing jars, lids and rubbers.

1. Screw lid jars

a. Run the fingers around the edge of the lid and the edge and shoulder of the jar to detect nicks, cracks and other flaws.

b. If the inner lining of the lid is cracked, discard the lid.

c. Metal lids which have been pried loose usually cause trouble.

Jars may be opened by inverting the lids in hot water or by pulling out the rubber.

Never open with a knife if you expect to use the lid again.

- d. If the edge of the lid is sharp it should be rubbed until dull with a metal surface so it will not cut into the rubber.
- e. Make a final test in this way. Put hot water in the jar, place rubber and lid in position, make a tight seal and invert jar. Allow jars to stand inverted five or ten minutes to detect slow leaks.
If leak is above rubber, lid is usually defective. If leak is below rubber, jar is usually defective.

2. Glass Lid Jars.

- a. Run the fingers around the edge of the lid and the edge and shoulder of the jar to detect nicks, cracks or other flaws in the glass.
- b. Place rubber and lid on jar. Put wire bail in place over the top of the lid.

If the bail does not go on with a snap when the side clamp or tightening lever is up, remove it from the jar and with the thumbs bend it down in the center, as shown in Figure 1. The ends of the bail usually need to be pressed inward before it can be replaced on the jar. This is done by holding the center of the bail firmly where it has been bent, in the left hand, allowing the ends to stand up. With the palm of the right hand bend in one end then turn the bail and bend in the other end enough so the bail will fit snugly against the jar.

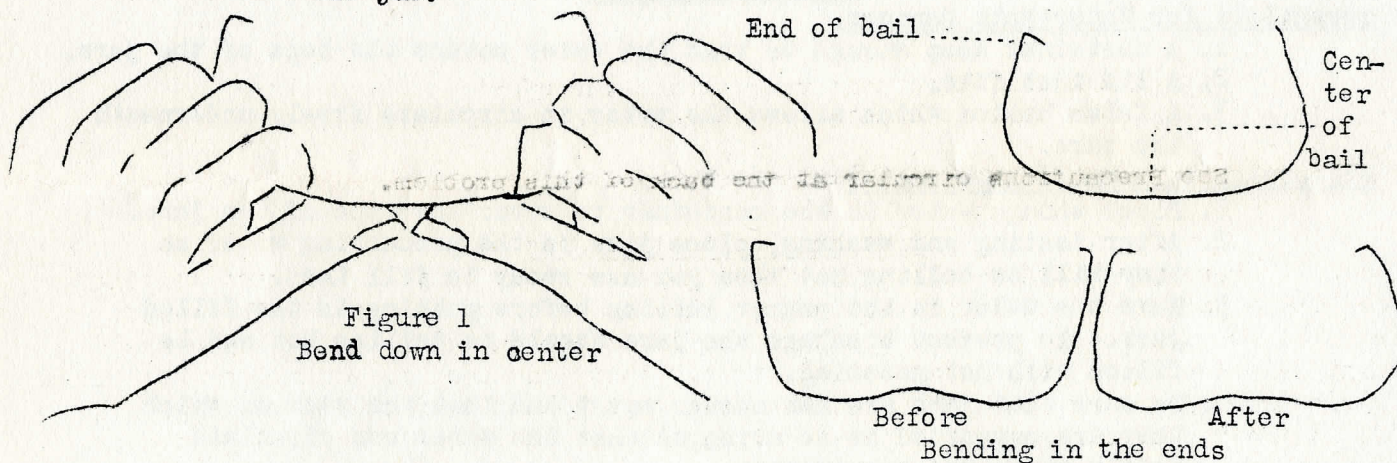


Figure 1
Bend down in center

Before After
Bending in the ends

Figure 2

Return bail to the jar, put it in place over the top of the lid and see if it goes into the groove with a snap. If so, put hot water in the jar, make a tight seal by pressing the tightening lever down and test again by inverting the jar. If there is no defect in the jar or lid and the jar leaks, tighten the bail again.

If the bail is too tight, it should be loosened by bending in the opposite direction to that given for tightening.

A little experience will make this adjustment process a simple matter. This testing of the bail should be done every time the jar is used for canning.

3. Metal lid jar with composition rubber.

- a. Examine both jar and lid.
- b. See that rubber is not cracked or pulled away from the metal lid.
- c. Rubber should be gummy, not granular or hard.
- d. This type of jar cannot be tested with water because the rubber composition does not form a tight seal until it cools after the processing period is over.

4. Test Rubbers.

- a. Rubber should stand pulling, pinching, twisting and return to its original size and shape.

- b. Rubber should be strong enough to hold a weight of seventeen pounds.
- c. Four inches of a rubber ring should stretch to ten inches without breaking.
- d. Rubber should fit closely, requiring a little stretching to get it around the neck of the jar.
- e. Rubber should stand several hours of boiling in a water bath canner.
- f. Color should make no difference in quality.
- 5. Testing is one of the most important steps because if the seal is imperfect for any reason, products will not keep.
- B. Wash and rinse jars, lids, and rubbers thoroughly.
- C. Boil jars, lids, and rubbers.
 - 1. After testing and washing, jars, lids, and rubbers should be put on in cold or warm water and brought to boiling.
 - 2. Place rubber on jar before it is put into the processing water. This saves handling after it has been boiled.
 - 3. The object in boiling jars is to heat them so it is safe to plunge them into boiling water after filling. Boiling further cleanses the jars.
 - 4. Jars may be boiled in the processing water. This saves space on the stove. Jars may be heated in a steam bath or in an oven. When heating in an oven be careful not to heat them too much.

Water Bath Method

Essentials for Water-Bath Canners.

- 1. A container deep enough so that the water covers the tops of the jars.
- 2. A lid that fits.
- 3. A false bottom which allows the water to circulate freely underneath the jars.

Processing in a Water-Bath Canner.

- 1. Place enough water in the container to cover the tops of the jars.
- 2. After testing and washing, place jars in the processing water so they will be boiling hot when you are ready to fill them.
- 3. Have the water in the canner boiling before putting in the filled jars. To prevent breakage the jars should be boiling hot and be filled with hot material.
- 4. Be sure that jars are far enough apart and that the rack on which they are supported is so arranged that the water can circulate freely under and around them.
- 5. When all the jars are in the canner, see that the level of the water comes over the lids about one or two inches.
 - If necessary add more boiling water so that it covers the jars throughout the processing period.
- 6. Count time as soon as the water begins to boil vigorously.
- 7. If the altitude is over 1,000 ft; increase the time 10% for each additional 500 ft.
- 8. Keep the water boiling during the full processing period.
- 9. As soon as the processing time is up remove the jars from the water.
 - If the jars were not sealed completely before processing, seal wire clamp jars before removal from the canner and all other jars immediately afterward.
- 10. Place jars far enough apart so they will cool quickly to room temperature. Plunge tin cans at once in cold water.

Steam Pressure Method

Essentials for Steam Pressure Canners

1. The pressure canner should have a pressure gauge as well as a pet cock and a safety valve.
2. The lid should clamp on tightly so that there is no leakage of steam when closed.

Processing in a Steam Pressure Canner

1. Pour boiling water into the canner until the level is just below the rack that holds the jars. Observe the water in the canner each time after removing jars and add more if necessary to prevent its boiling dry.
2. Partially seal jars before processing them in a pressure canner. Seal tin cans which have been packed hot before placing them in the canner. When not packed boiling hot, tin cans should be heated before sealing to remove the air.
3. Place each jar in the canner as soon as packed.
4. When the canner has been filled, adjust the cover and fasten securely. In case the cover is fastened by several clamps, fasten moderately tight those opposite each other, one pair at a time; then go back over the whole set and tighten each pair.
5. See that no steam escapes anywhere except at the pet cock.
6. Allow the pet cock to remain open until steam escapes from it in a steady stream for seven minutes, indicating that no air remains inside.
7. Close the pet cock so that only the slightest trace of steam can escape. Most people prefer to close the pet cock of a small canner entirely because if much steam is lost it boils dry.
8. Allow the pressure to rise until the gauge registers the desired pressure.
9. Begin to count time when the desired pressure is reached.
10. Keep a uniform pressure during the processing period by carefully regulating the heat.

Changes in pressure, as from ten pounds to fifteen pounds, and down again, may cause a loss of liquid from the jars. A sudden drop in pressure through cooling or release of steam may also cause a loss of liquid from jars.

Do not allow the pressure to go so high that the safety valve releases the steam suddenly. Do not open the pet cock when there is pressure in the canner because this also releases the steam suddenly.

11. If the altitude is over 2000 ft. increase the pressure 1 pound for each additional 2000 ft.
12. At the end of the processing period remove the canner from the fire.
13. When canning in glass jars, or No. 3 or No. 10 tin cans, allow the canner to cool until the steam gauge registers zero before opening the pet cock, and even then open it cautiously.

This is to prevent too sudden a drop in pressure, which would cause the liquid to blow out of glass jars even though they are sealed.

14. Place jars far enough apart so they will cool quickly to room temperature.
15. When canning in tin cans smaller than No. 3, open the pet cock wide and allow the steam to escape rapidly. Remove tin cans and plunge them into cold water.

Other Methods

In an Oven

1. The temperature of the oven should be 275° F. Use an oven thermometer.
2. Place the jars far enough apart so the heat will circulate freely around them.
3. Count time as soon as the jars are placed in the oven and process 50% longer than that used for the boiling water bath.

In A Steamer

1. The water should be kept rapidly boiling so that sufficient live steam is circulated.
2. Place the jars far enough apart so the steam will circulate freely around them.
3. Increase the processing time one-third of the amount given for the water bath because the steam chamber is not at boiling temperature after the doors are opened to place products in the steamer.

Time must also be added if the door is opened during the processing period because steam rushes out and the temperature lowers whenever the door is opened.

We do not advise the use of the steam cooker, but it may be used for fruits and tomatoes if one removes them when the products seem to be thoroly cooked.

Canning of Beef, Pork and Mutton

Preparation and Preheating of Meat

1. After the animal has been slaughtered, cool quickly and keep cool for about 24 hours.
2. Wipe the meat with a damp cloth, remove gristle and large bones. (Leave only enough fat to give flavor)
3. Cut the meat into pieces of suitable size for filling the jars without cramming. Do not roll the meat in flour before cooking because this makes it more difficult to process.
4. Preheat the meat in boiling water or in the oven so it may be packed hot. When preheating in the oven add a little water to the baking pan and have a moderate oven.
5. Pork chops may be canned either with or without the bone.
6. Sausage - shape into cakes and preheat in the oven. Pack in jars. Add enough water to the pan liquid to fill jars. Some fat may need to be removed.

Preparation of Beef Soup Stock

1. All bones, whether raw or cut from steak, roast or other cooked meats, should be utilized for soup stock. Strip off the fat and meat.
2. Meat scraps may be browned to give added flavor to the stock.
3. Cover the bones with cold water.
4. Bring to a boil, then simmer until all the goodness has been extracted, about six hours. The stock should be condensed enough to jelly when cold.
5. Five pounds of bones will make about one gallon of stock.
6. Strain the stock to remove bones, meat and settlings.
7. Cool and skim off excess grease.
8. Heat to boiling, salt to taste, and pour into hot jars.
9. Vegetables may be added before the stock is canned or when it is prepared for use. If added before, place prepared vegetables in stock, boil 5 minutes and pour into jars.

Filling of Jars.

1. Remove a hot jar from the process water.
2. Pack the hot, precooked meat.
3. Add one to two level teaspoonsful of salt to the quart; other seasoning, if desired.
4. Fill the jar with boiling stock or boiling water to within one-half inch from top of jar. If desired, gelatin may be added to the broth. Use one tablespoon of granulated gelatin per pint of liquid. Soften 1 T. of gelatin in 1/4 cup of cold water. Add to the boiling liquid which is to be used for filling jars and stir until dissolved.
5. Place the rubber, if it is not already on the jar, then the lid.

Sealing

1. In the water bath.
If the jars are filled with boiling hot material they may be sealed completely before processing.

If the material is not boiling hot when packed, the jars should be only partially sealed when put into the water bath.

2. In the pressure cooker
Partially seal glass jars before processing in the pressure cooker. Seal tin cans before processing in the pressure canner. Contents of the can should be boiling hot when it is sealed.

3. The following table tells how to make a partial seal and a tight seal with the different types of jars.

Jar	:	Partial Seal	:	Tight Seal
Screw lid	:	Tighten lid, then turn it back 1/8 in.	:	Turn lid until tight
	:		:	
Glass lid with	:	Snap the top bail into place and leave	:	Turn side clamp
wire bail and clamp	:	the side clamp up.	:	down
	:		:	
Metal lid with	:	Place lid, press it down around the edge:	:	Leave clamp or screw
composition rubber	:	and put on the wire clamp or screw ring:	:	ring on until the
	:	firmly.	:	jar is thoroly cold.
	:		:	With this type of
	:		:	jar a tight seal is
	:		:	formed as the jar
	:		:	cools.

Processing

1. In the water bath. See general directions for using the water bath - page 4. Plunge the hot jars into the boiling water. Boil preheated meat and soup stock three hours at 1,000 feet elevation. Three hours can be used in the extreme eastern and some other parts of the state, but in general, the altitude rises as one goes west, so the time for processing in a water bath should be increased 10% for each additional 500 feet, or 20% for each additional 1,000 feet. Look up the altitude in your locality and figure the processing period for that altitude.

For example, at Kimball, Nebraska, in the extreme western part of the state, the altitude is 4,679 feet. This is approximately 3,500 feet over 1,000, or seven additional 500 feet. If each 500 feet increases the time 10%, then seven additional 500 feet would increase the time 70%. 70% of

three hours is 2.1 hours, or two hours and six minutes. Therefore, the time for processing meat in a water bath at Kimball, Nebraska, would be five hours and six minutes.

Begin counting time when the water begins to boil and keep the water boiling the full time.

2. In the pressure canner. See general directions for using the pressure canner on page 5.

Place the hot jars immediately in the canner and process pint jars for 65 minutes and quart jars for 70 minutes, at 15 pounds pressure. The pressure gauge is affected by altitude, so the pressure must be increased one pound for each 2,000 feet above the first 2,000 feet.

For example, at Kimball, Nebraska, with an altitude of 4,679 feet or over, meat would be processed in the pressure cooker one hour at sixteen and one-fourth pounds pressure.

3. In an oven. See page 6.
4. In a steamer. The steam cooker method is not advisable for canning meat.

Care after processing

1. Do not invert or turn glass jars on the side.
2. Care in testing the jars before filling is usually sufficient, but it is best to observe the seal for a short time before storing.
3. Wrap glass jars in paper or place in jar boxes.
4. Store in a cool, dry place.

Canning of Chicken

Preparation of Chicken

It is best not to feed the chicken for at least twenty-four hours before killing. When the feathers have been removed and the pin feathers drawn, the bird should be cooled rapidly. This rapid cooling after killing is essential to a good flavor in canned chicken. Some prefer to have the chicken killed the day before it is used; in this case, it should be kept in a cold place over night. As soon as the bird has been properly cooled, it should be singed and washed carefully. A brush may be used if necessary.

Either young or old birds may be canned. Plump, well-fed hens two years old have as good texture and better flavor when canned than six month old chickens.

Cutting Up and Drawing

In preparing chicken for canning, care should be taken in drawing it so that the contents of the digestive tract do not come in contact with the meat. With the following method the whole digestive tract is removed at one time so there is little danger of cutting it.

1. Remove the tips of the wings, cutting at the first joint.
2. Remove the wings.
3. Remove the feet cutting at the knee joint.
4. Remove the leg cutting at the hip or saddle joint.
5. Cut the removed portion of leg into two parts at the joint.

6. Place the bird so the neck is toward the operator.
7. With the index finger separate the gullet and windpipe from the skin of the neck.
8. With a sharp pointed knife cut thru the skin from the upper part of the neck to the wing opening made by removing the wing.
9. Loosen the gullet and windpipe from the neck down as far as the crop.
10. With a sharp pointed knife cut around the shoulder blade, pull it out of position and break it.
11. Find the white spots on the ribs. Begin at the point where the shoulder blade was removed. Cut thru the ribs on these white spots.
12. Cut back to the vent; cut around it, and loosen. Lay open the two lengthwise sections of the body.
13. Begin at the crop and remove the digestive tract from the bird pulling it back toward the vent.
14. Separate the breast from the backbone by cutting thru the white spots on the other side of the chicken. Then cut back to the vent which completely separates the two sections of the body.
15. Remove the lungs and kidneys with the point of a knife.
16. Cut off the neck close to the body.
17. Cut thru the backbone at the joint or just below the ribs.
18. Remove the oil sack.
19. Cut the fillet from each side of the breastbone.
20. Cut in sharp at the point of the breastbone turning the knife and cutting away the wishbone with the meat. Bend in the bones of the breastbone.

A canning club leader suggests the following changes in the above directions for cutting the chicken.

No. 4 and 5. Remove the leg first, then the thigh.

No. 10 and 11. Omit No. 10 and cut from the wing opening through the ribs on the white spots.

Wash and Precook

1. Wash the pieces carefully.
2. Preheat the chicken in boiling water or in the oven so it may be packed hot.
3. Do not roll the chicken in flour before cooking because this makes it more difficult to process.
4. Pack immediately into hot jars without cramming.

Packing

Do not can the giblets or eggs. If one has several chickens to can at one time, it is best to sort the pieces, packing the choice pieces in one jar and the soup pieces in another. Trim off any large pieces of fat. If there is a great deal of fat in the jar it may cook out on the rubber ring and cause it to slip.

The following suggests a method for packing a four pound chicken in a quart jar.

1. Remove a hot jar from the water bath.
2. Pack the saddle with the thigh inside.
3. Pack the breastbone with a thigh inside.
4. Pack the backbone and ribs with a leg inside.
5. Pack the leg, large end downward, along side the breastbone.

6. Pack the wings.
7. Pack the wishbone.
8. Pack the fillets.
9. Pack the neckbone.
10. Pour on boiling broth to within one-half inch from top of jar.
11. Add one to two level teaspoonsful of salt to the quart.
12. Place the rubber, if it is not already on the jar, then the lid.

Sealing.

See page seven.

Processing.

See page seven.

Care After Processing.

See page eight.

Exhibit Jars

The following suggestions were made by a canning club:

Meat

1. Select meat of good quality.
2. Cut into pieces that are a convenient size for packing.
3. Cover the meat with boiling water and boil one-half hour.
4. Remove the pieces and wipe with a cloth to remove loose particles.
5. Pack into the jars, being careful not to break or mash the pieces.
6. Fill jar with boiling water and process. (Water in which the meat is boiled should be used for soup stock.)

Chicken

1. Can chickens ~~which~~ have a yellow skin and select the best pieces.
2. Scald carefully so that the skin will not be torn. The water must not be boiling hot.
3. Remove every pin feather.
4. Make accurate cuts.
5. Do not can the giblets and feet.
6. The chicken should not be too large; a two and one-half pound chicken makes the best pack.

Method to Use

The United States Department of Agriculture recommends that non-acid vegetables and meats be canned in the pressure canner.

Dr. Stanley, Chief of the Bureau of Home Economics, says that where the water bath method is used for vegetables and meats each state must be responsible for its own time table because conditions vary so much.

Nebraska recommends the ~~steam~~ pressure method as the safest method to use in canning meat but recognizes that a large amount of meat is canned successfully by the ~~water~~-bath method.

Change in Time of Processing for Higher Altitudes

Processing in boiling water

If the altitude is over 1,000 feet, increase the time 10% for each additional 500 feet.

Processing in pressure canner

If the altitude is over 2,000 feet, increase the pressure 1 pound for each additional 2,000 feet.

Time Table for Canning All Meats and Poultry

	No. 2 Tin can Pt. Glass Jar	No. 3 Tin Can Qt. Glass Jar
Pressure	65 min. at 15 lbs.	70 min. at 15 lbs.
*Water Bath Hot-Pack	3 hrs.	3 hrs.
*Water Bath Cold Pack	4 hrs.	4 hrs.
* For 2 quart jars, increase the processing time 50%.		

Precautions

Dr. Stanley urges that products canned in a water bath be used the same year and adequate precautions be taken in their use.

See other precautions in Extension Circular 958 at the back of this problem.

Canning Club Requirement

We encourage club members to can with their mothers or some other adult. They may record in their record books all of the products which they help to can if they help thru the whole canning process.

To be entitled to a certificate of achievement, the following is required of second year canning club members:

Can at least 65 jars as follows:

50 jars including four varieties of fruits and four varieties of vegetables.

15 jars including three jars of meat, nine jars of jelly, preserve and conserve and three jars of pickles.

Score Food Habits at the beginning and close of project.
Keep Food Calendar for one week.

(Prepared by Jessie G. Greene. Approved by Department of Home Economics)
6648a

JUDGING CANNED MEAT

Suggested Score Card for Meat Canned in Glass

Texture, flavor and odor are important factors in judging canned meats. However, when it is not advisable to open jars, only the first three point of the score card are used. Multiply points 1, 2 and 3 by two to get total score when the jars are not opened. Only in extreme cases is it advisable to open club members' jars as this would bar them from exhibiting the products again.

1. Container.

Jars of suitable size, uniform, or as specified: wide-mouthed, so as to admit pieces of meat of fairly good size, clear glass. Rubber or gasket perfect. Seal perfect, (if jars are opened the seal is shown by the sudden sucking in of air). Jars and lids clean, attractive. Labels uniform, suitable, neat.

5

2. Preparation and Pack

25

Care with which meat is trimmed.

Free from all undesirable bits of bone, gristle, tendon, and similar tissue. (Presence of bone may be desirable with fowl and some other small animals.) No skin unless especially desirable as in young chicken. No foreign matter of any kind.

Size and arrangement of pieces of meat.

Large enough to be attractively served. As nearly uniform as possible. Attractively arranged. A certain percentage of fat is necessary for quality; however, excessive fat or tallow is objectionable. Not too tightly packed, since in most cases, some liquid must be present to secure sterilization. Sausage and other ground meat not packed with excess of liquid.

Color of Meat.

As attractive as possible.

Liquid or broth.

May be jellied when cold. Enough liquid to cover the meat is desirable. Color attractive (brown or colorless according to method of preparation of meat.) Clear, or fairly so; no great amount of scum, sediment, or bits of floating tissue. Thin, unbroken layer of fat over top to provide an extra seal is desirable with some kinds of meat. No gas bubbles.

20

3. Texture-Judged Before Opening Jar.

Fibers of meat not too coarse, not cooked till frayed and mushy or fallen to pieces. No soft spots such as may occur when spoilage begins.

20

4. Texture- Judged after Opening Jar.

Not hard, tough or underdone.

30

5. Flavor and Odor-Judged After Opening.

Odor pleasing; no putrefaction, no smell of ammonia, no mustiness, no sourness (unless due to added acid). Meat not tasteless, flavor agreeable. No objectionable or off flavor. No over-cooked or scorched taste. Broth should be of good flavor, not weak and watery.

TOTAL..... 100